

# PATENT ABSTRACTS OF JAPAN

(11)Publication number : **07-079745**

(43)Date of publication of application : **28.03.1995**

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(51)Int.Cl.

A23L 1/325

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(21)Application number : **05-249778**

(71)Applicant : **SANEI GEN F F I INC**

(22)Date of filing : **10.09.1993**

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## (54) **QUALITY IMPROVING OF AQUATIC PROCESSED FOOD**

### (57)Abstract:

PURPOSE: To effectively improve the quality of an aquatic processed food, e.g. a fish-meat sausage excellent in water retention, oil retention, hardness, color tone, flavor, palatability and taste by adding a specific quality-improving agent.

CONSTITUTION: In the production of an aquatic processed food, e.g. a boiled fish paste, the quality of the aquatic processed food is improved by adding a quality-improving agent containing trehalose and preferably a polymeric phosphoric acid salt and a sizing agent.

Trehalose is added preferably in an amount of 0.01-10 pts.wt. based on 100 pts.wt. of the raw material.